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# HOMEMAKERS' CHAT

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U. S. DEPARTMENT  
OF AGRICULTURE  
OFFICE OF INFORMATION

(Release on receipt)

SUBJECT: "A Preview of Thanksgiving Markets" -- Information from Production and Marketing Administration, U. S. Department of Agriculture.

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With Thanksgiving just around the calendar corner, your menu plans should begin to shape. You'll find it much easier to plan for the big event if you take a cook's view of the market. Not every grocery will offer exactly the same foods, but here's a picture of our national horn of plenty. It's overflowing with good things to eat.

Just as our forefathers chose turkey to lead the harvest parade, so we do today. This year the turkey adds extra glamour to the menu because turkeys and chickens have been missing from our civilian tables during many of the war months. To make up for their absence, turkeys are flocking to markets in record numbers, about one-fourth more than last year. Chickens also are here in quantities large enough to satisfy our mid-week appetites as well as our taste for chicken every Sunday.

In case you prefer to pass the poultry counters in favor of beef you won't be disappointed there. Beef and veal will be coming to market in good supply. Pork cuts, ham and bacon, while more available than in recent months, will be limited.

The most plentiful of all the fresh vegetables this fall are potatoes and sweet potatoes. In fact, we have the second largest crop of Irish potatoes in our history. So you can plan on plenty of creamy mashed potatoes for every hungry person at your table. Two other vegetables, sure to please your family and easy to buy, are carrots and onions.

Looking over the canned vegetables, you'll find two that predominate: peas and tomato juice. If you use tomato juice for a cocktail, so far your menu might look like this. Roast turkey with dressing, mashed potatoes, green peas and carrots, But let's take a look into the refrigerated units that hold the frozen vegetables. You'll see more lima beans, corn, spinach and peas than you found there at this time last year. And in the frozen fruit compartment you may chance on peaches and apricots.

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Speaking of fruits, we must include the dried fruits. Thanksgiving wouldn't be quite complete without raisins, prunes and other dried delicacies. Supplies of dried fruits will be about as plentiful as they were last year. The raisin grape crop this fall was unusually good.

It's time to talk of cranberries which have become a traditional part of a Thanksgiving menu. And fortunately, they are here in plenty, almost double the amount last year. Of course the catch comes when you eye the steady low tide mark on the sugar can. You'll have to rely on your cooking ingenuity when you sweeten the cranberries. A little corn syrup, perhaps some honey, or a generous amount of orange marmalade will have to pinch-hit for sugar during the Thanksgiving and Christmas holidays.

On the sunshiny side of the harvest ledger you'll see larger quantities of light cream, cheese and butter, and plenty of fluid milk in the grocers' big refrigerators and the dairyman's truck. Even whipping cream is back on the market to add that flourishing touch to a perfect meal.

Last but not least, is the nut bowl. You may fill it with almonds, walnuts, peanuts and pecans. A few markets will sell filberts, Brazil nut, cashews and some of our native wild nuts.

With this array of foods, any cook should be able to choose a favorite menu for our harvest festival.

